

The Friday 4

4
FRESH
IDEAS
YOU
CAN
ENJOY
IN
4
MINUTES
OR LESS



1 Quick Recipe: Whip These Fun Three Up Ahead of Time - and Enjoy Your Own Party!

Open the Wine and the Party is Done!

New South Pimento Cheese

1 Cup Light Mayonnaise
3 Roasted Red Peppers, Minced
2 Tsp Coarse Grain Mustard
2 Dashes Hot Sauce
1 LB Extra Sharp Cheddar, Grated
1/2 Tsp Black Pepper
1 Bunch Basil, Julienned

Step One Add the mayonnaise, red peppers, mustard, hot sauce, cheddar and black pepper to a large bowl. Mix to combine the ingredients. Fold in the Basil.

Garam Masala Spiced Nuts

6 TB Sugar, Divided
2 1/2 Tsp Garam Masala
1/2 Tsp Salt 1 Large Egg White
4 Cups Raw Nuts: Walnuts, Pecans, Almonds or Brazil Nuts

Step One Preheat your oven to 350F.

Cover a sheet tray with parchment.

Step Two Combine 4 TB of sugar, spices and salt together in a bowl. In a large bowl, whisk the egg white until frothy. Add in the nuts and stir. Add the spice mixture and toss.

Step Three Spread the nut mixture out in one layer on the sheet pan. Bake, stirring once, for about 15 minutes or until golden. Remove from the oven, stir and add the remaining sugar.

Balsamic Glazed Dates

1/2 Cup Balsamic Vinegar
24 Pitted Dates

1 (4oz) Log Goat Cheese
12 Very Thin Slices Prosciutto

Step One Pour the Balsamic in a small sauté pan and reduce to 2 TB over medium heat to create a glaze.

Step Two While the balsamic is reducing, cut a slit in the top of each date and stuff with goat cheese. Cut each piece of Prosciutto in two lengthwise and wrap each date in a piece of Prosciutto.

Step Three Put a wire rack on a sheet pan. Place the wrapped dates on the rack and place under the broiler for 2-3 minutes, until the goat cheese is warm and the Prosciutto is starting to crisp. Remove from the oven, drizzle with the balsamic reduction and serve.

2 Kitchen Smidgen

Did you know that Brazil nuts are a great source of selenium? Try bringing these unusual nuts to the party!

3 Get Creative

Just because it's pimento cheese - doesn't mean it has to be served on white bread. Try cutting flour tortillas in thin strips, spray with oil and crisp it on the grill - they make a super scooper for this savory snack!

4 WINE of the Week

Sofia Rose

Monterey County, California
Costco about \$12

This refreshing dry wine with an aroma and taste of just picked strawberries is a great choice for a party! No white zinfandel here - this is a delicious alternative wine that you can enjoy for the whole party.